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ONE-YEAR LIMITED WARRANTY

This VillaWare product is protected against defects in materials and workmanship for one year from the date of original purchase. If the product proves to be defective in materials or workmanship during this period, it will be repaired or replaced free of charge.

This warranty does not apply to damage resulting from misuse, accidents or alterations to the product, or to damages incurred in transit. This warranty does not apply to power cords or plugs.

If you experience a problem with your VillaWare product, please contact Consumer Services. You will be instructed on where to send your product for returns. All returns must be carefully packed and made transportation prepaid with a description of the claimed defect.

VillaWare
Consumer Services 866-484-5529
villawareservice@tilia.com

For additional information on the VillaWare product line, see your dealer or visit our website at www.villaware.com

THE LINE OF FINE VILLAWARE PRODUCTS INCLUDES:

Wafflers
Pizzelle Bakers
Panini & Contact Grills
Crepe Makers
Electric Meat Grinders
Imperia® & Al Dente™ Pasta Machines
Cookie Presses
Smoothee-Bar™ Blenders
Ice Cream Makers
Bravo™ Pizza Stones
VillaClassic™ Cookware
Italian Style Gadgets & Utensils
Disney Licensed Series by VillaWare

...and hundreds more Classic Italian Kitchenware products from VillaWare

Also look for the award-winning UNO™ line of kitchen electrics including wafflers, panini grills, warming trays, toasters and more.

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VillaWare®

Compact Pro Belgian Flip Waffler

Professional-style, flip-over system produces evenly baked, extra-thick waffles

Instructions & Recipes

Please read all instructions carefully and keep this booklet for future reference.

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IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles.
3. To protect against electric shock, do not immerse power cord, plug or appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool completely before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Return appliance to VillaWare for examination, repair or electrical or mechanical adjustment.
7. The use of accessory attachments not recommended by appliance manufacturer may cause fire, electric shock or injury.
8. Do not use outdoors.
9. Do not let power cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. To disconnect, remove plug from outlet.
13. Do not use appliance for other than intended use.

HOUSEHOLD USE ONLY

SAVE THESE INSTRUCTIONS

ELECTRICAL REQUIREMENTS

A short power-supply cord is provided to reduce the risk resulting from being entangled in or tripping over a longer cord. There are longer extension cords available from a variety of retail stores and may be used if care is exercised in their use. If a longer extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the waffler appliance. If the appliance is of the grounded type, the extension cord should be a grounded 3-wire cord. The longer cord should be arranged so that it will not drape over the countertop or table top where it can be pulled on by children or tripped over unintentionally.

USING YOUR WAFFLER

For best results, follow these simple instructions. When your waffler is heated for the first time, it may emit slight smoke or odor. This is normal with many heating appliances. This does not affect the safety of your appliance. However, it may affect the flavor of the first set of waffles prepared in your waffler, and it is recommended that you discard these.

1. Set the Waffle Browning Control to your desired setting. At first, try a setting between 3 and 4. You may later adjust it lower or higher according to your preference. A lower setting produces a lighter colored waffle, while waffles made at a higher setting are darker and crisper. Different waffle batters will also cook up differently. Over time, you will find your perfect setting for the batter you use.
2. Close waffler and plug into 110/120 volt AC wall outlet, the red indicator light will turn on. Turn the dial to the desired setting and the waffler will begin preheating. It will take approximately 5 to 8 minutes to reach baking temperature. The red power light will remain on until you unplug your waffler.
3. Before baking the first waffles of the day, use a pastry brush to lightly coat the top and bottom waffle grids with vegetable oil. A light coating of non-stick cooking spray also works well.
4. When the proper baking temperature is reached, the green light will turn on. Once heated up, cycle times will be faster.
5. Pour batter onto bottom grid of waffler. The green light will go off as the baking cycle begins.
6. Close waffler and rotate unit 180º to the right (clockwise). Do not open for at least 1 1/2 minutes. Opening the lid too soon will cause under-baked waffles to split, making them difficult to remove.

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7. When the green light goes on again, rotate waffler 180º to the left (counterclockwise). Your waffles should be done according to the Waffle Browning Control setting that you've chosen. If you want them darker, close the lid and continue baking until the desired color is achieved.
8. Remove waffles from the grid using non-metallic utensils.
9. If additional baking is to be done, close waffler to retain heat. Always be sure the green light goes on again before making more waffles.
10. If you need to take a short break, close waffler to maintain heat. When you return to baking, you will notice that the first waffles will bake faster because extra heat has been allowed to build up.
11. Close supervision is necessary when any appliance is being used by or near children.
12. To keep a waffle warm until ready to serve or if you would like to reheat a waffle, replace waffle in unit and close lid until ready to serve. Turn the dial to the WaffleWarm™ setting.
13. When baking is complete, simply unplug power cord from wall outlet. Leave waffler open to cool. Do not clean until unit is cooler.
14. To store waffler, make sure waffler is completely cooled down, then turn waffler 90° so that it is in the vertical position. Fold handle down and rotate feet under unit.

WAFFLE BAKING TIPS

- When preparing waffle batter, do not over mix or waffles will be tough. Stir batter only until large lumps of dry ingredients disappear.
- The optimal amount of batter to produce a full-shaped waffle, without overflowing, will vary with different waffle batters. Pouring batter from a measuring cup will help you gauge how much batter to use each time. Fill bottom grid of waffler with enough batter to cover peak areas of the grid about 3/4 to 1 cup.
- For more evenly shaped waffles, spread thick batters to outer edge of grid, using a heat proof rubber spatula or other non-metallic utensil before closing lid.
- Cake-based waffles, such as the Chocolate Waffles are more tender than regular waffles, and may require more care when removing from waffler. You may want to break these waffles into halves or quarters before removing. Use a spatula to support waffles when removing from the waffler.
- To retain crispness, move baked waffles to a wire cooling rack to prevent steam from accumulating underneath.

- For more perfectly shaped waffles, trim edges with kitchen shears before serving.
- When serving several waffles at one time, keep waffles hot and crisp by placing on a rack in a preheated 200°F oven until ready to serve.
- Already cooled waffles can be re-warmed and re-crisped, individually, by returning to hot waffler. Set Waffle Browning Control to WaffleWarm setting. Place waffle on grid so grooves match up; close lid and heat for 1 to 2 minutes, watching carefully to prevent burning.
- Baked waffles freeze well. Cool completely on wire rack. Store in plastic freezer bag or in covered container, separating waffles with wax paper. Reheat frozen waffles in toaster oven, oven or toaster until hot and crisp.

CLEANING AND CARE

Here are a few easy steps to keep your waffler looking and working like new:

1. Always unplug the waffler and allow it to cool before cleaning. There is no need to disassemble the waffler for cleaning. Never immerse the waffler in water or place in dishwasher.
2. Brush away any loose crumbs from the grooves. Wipe grids clean with paper towel, absorbing any oil or butter that might be down in the grooves of the grid. You can also wipe grids with a damp cloth. Do not use anything abrasive that can scratch or damage the non-stick coating.
3. Wipe the outside of the waffler with a damp cloth only. Do not clean the outside with any abrasive scouring pad or steel wool, as this will damage the finish. A little metal polish suitable for stainless steel may be used occasionally on the top housing. Do not immerse in water or any other liquid. Do not place in the dishwasher.
4. Should any batter become baked onto the grids, pour a little cooking oil onto the hardened batter. Let sit 5 minutes to soften batter, then wipe off with a paper towel or soft cloth.
5. Do not use metal utensils to remove your waffles, they can damage the non-stick surface.

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Recipes

Classic Waffles

1 1/2 cups all-purpose flour
1/2 cup cornstarch
2 tbsp. cornmeal (optional)
1 tbsp. baking powder
1 tsp. salt
3 large eggs, separated
2 tbsp. granulated sugar
1 3/4 cups milk
1/2 tsp. pure vanilla extract
1/2 cup (1 stick) unsalted butter, melted

In large bowl, sift or whisk together flour, cornstarch, cornmeal, baking powder and salt to blend thoroughly; set aside. In mixer bowl, beat egg whites until soft peaks form. Add sugar; continue beating just until stiff peaks form; set aside. Whisk together egg yolks, milk and vanilla. Using rubber spatula, stir milk mixture into flour mixture, blending just until dry ingredients are moistened. (There should still be small lumps; do not over mix.) Stir in melted butter. Fold in beaten egg whites until combined. Pour batter onto hot, greased waffler and bake.

Makes about 5 1/2 cups batter

Waffle Tip

Cornstarch makes the waffles crisper. If you don't have cornstarch, you could still make great waffles by omitting cornstarch and increasing flour to 2 cups. Bake as directed.

Toasted Pecan & Cranberry Waffles

Sprinkle chopped pecans onto bottom grid of hot, greased waffler. Pour batter over pecans. Sprinkle dried cranberries over batter. Close waffler and bake as directed.

Classic Buttermilk Waffles

1 1/2 cups all-purpose flour
1/2 cup cornstarch
2 tbsp. cornmeal (optional)
1 tsp. baking powder
3/4 tsp. baking soda
1 tsp. salt
3 large eggs, separated
3 tbsp. granulated sugar
1 3/4 cups buttermilk
1/2 tsp. pure vanilla extract
1/2 cup (1 stick) unsalted butter, melted

In large bowl, sift or whisk together flour, cornstarch, cornmeal, baking powder, baking soda and salt to blend thoroughly; set aside. In mixer bowl, beat egg whites until soft peaks form. Add sugar; continue beating just until stiff peaks form. Set aside. Whisk together egg yolks, buttermilk and vanilla to blend. Using rubber spatula, stir buttermilk mixture into flour mixture, blending until dry ingredients are moistened. (There should still be small lumps; do not over mix.) Stir in melted butter. Fold in beaten egg whites until combined. Pour batter onto hot, greased waffler and bake.

Makes about 5 1/2 cups batter

Waffle Tip

Cornstarch makes the waffles crisper. If you don't have cornstarch, you could still make great waffles by omitting cornstarch and increasing flour to 2 cups. Bake as directed.

Buttermilk Blueberry Waffles

Pour batter onto bottom grid of waffler; sprinkle batter with fresh (or defrosted frozen) blueberries. Close waffler and bake as directed.

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Old World Belgian Waffles *(yeast-leavened)*

2 1/2 cups all-purpose flour
3 tbsp. granulated sugar
1 1/2 tsp. active dry yeast
1 1/4 tsp. salt
2 cups very warm milk (120 to130ºF to activate yeast)
3 large eggs
1/3 cup unsalted butter, melted
1 tsp. pure vanilla extract

In large bowl, whisk together flour, sugar, yeast and salt to blend. In medium bowl, whisk together milk, eggs, butter and vanilla; add to dry ingredients, mixing until large lumps are moistened. Cover; let rise in a warm, draft-free place 1 hour or until light and bubbly. (Or, cover and refrigerate overnight.) Stir down batter; pour onto hot, greased waffler and bake.

Makes about 4 1/2 cups batter

Whole Wheat Waffles *(carb smart with whole grain goodness)*

3/4 cup whole wheat flour
1/4 cup wheat bran
2 tbsp. wheat germ
1 tsp. baking powder
1/4 tsp. salt
1 egg, separated
3/4 cup skim or nonfat milk
1 tbsp. honey (optional)
2 tbsp. unsalted butter, melted

In medium bowl, whisk together whole wheat flour, wheat bran, wheat germ, baking powder and salt to blend thoroughly; set aside. In mixer bowl, beat egg white just until stiff peaks form; set aside. Whisk together egg yolk, milk and honey. Using rubber spatula, stir milk mixture into flour mixture, blending just until dry ingredients are moistened. (There should still be small lumps; do not over mix.) Stir in melted butter. Fold in beaten egg white until combined. Pour batter onto hot, greased waffler and bake.

Makes about 2 cups batter

Jalapeño-Cheddar Cornmeal Waffles

1 1/2 cups all-purpose flour
1 cup cornmeal
1 tsp. baking powder
3/4 tsp. baking soda
3/4 tsp. salt
3 large eggs, separated
1 3/4 cups buttermilk
1/3 cup vegetable oil or butter, melted
1 cup (4 ounces) shredded sharp Cheddar cheese
1/4 cup thinly sliced green onions
1 to 2 minced jalapeño peppers

Appetizer Toppings (optional): crème fraiche, diced tomatoes, fresh cilantro

In large bowl, whisk together flour, cornmeal, baking powder, baking soda and salt to blend thoroughly. In mixer bowl, beat egg whites just until stiff peaks form; set aside. Whisk together egg yolks, buttermilk and vegetable oil. Using rubber spatula, stir milk mixture into flour mixture, blending just until dry ingredients are moistened. (There should still be small lumps; do not over mix.) Stir in cheese, green onions and jalapeños. Fold in beaten egg whites until combined. Pour batter onto hot, greased waffler and bake. For use as appetizers, cut waffles into 8 wedges. Dollop each with crème fraiche; garnish with tomato and cilantro, if desired. Serve immediately.

Makes about 4 1/2 cups batter

Crispy Cornmeal Waffles

Omit cheese, green onions and jalapeño peppers. Add 2 tablespoons granulated sugar to dry ingredients. Mix and bake as directed. Serve, drizzled with honey, if desired.

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Chocolate Waffles

1 1/2 cups all-purpose flour
1 1/2 tsp. baking powder
1/2 tsp. salt
1/2 cup (1 stick) unsalted butter
2 ounces unsweetened chocolate, cut into chunks
1 cup granulated sugar
1 tsp. vanilla extract
2 large eggs
3/4 cup milk

Sift together flour, baking powder and salt to blend thoroughly; set aside. In large microwave-safe bowl, microwave butter and chocolate on HIGH 1 to 1 1/4 minutes or until butter is melted. Stir chocolate until completely melted. Whisk in sugar and vanilla. (Be sure mixture is not hot enough to cook eggs when added; cool slightly, if necessary.) Beat in eggs, 1 at a time. Add flour mixture, in 3 parts, alternately with milk, in 2 parts. (Batter will thicken as chocolate cools.) Pour or spoon batter onto hot, greased waffler and bake.

Serve with sweetened, quartered strawberries and whipped cream. For a special treat, top waffles with ice cream, caramel or fudge sauce, whipped cream and toasted nuts.

Makes about 3 cups batter

Double Chocolate Waffles

Stir 1/3 cup mini chocolate morsels into prepared batter; bake as directed.